



General Non-Perishable

Oils

Big Sky Tea / Spearmint Springs

Steve Simonson, Owner

Maureen Simonson

6107 Hwy 200

Thompson Falls MT 59873

Phone: 406.827.3074

Fax: 406.827.4388

Email: sales@bigskytea.com

Website: bigskytea.com

Big Sky Tea uses Montana grown herbs for their herbal tea products and offers four loose leaf teas and three flavors in conventional tea bags. Also has mint oils.

On Thyme Gourmet

Bonnie Martinell, Owner

RR1 Box 1130

Bridger MT 59014

Phone: 406.664.3010

Fax: 406.664.3016

Email:

bonnie@onthymegourmet.net

Website: www.onthymegourmet.net

We are the only fresh herbed seasoning and fresh chopped herbs in the US or Canada. Fresh herbs and hardneck garlic in olive oil, sesame oil or butter.

VG Bar Gulch Veggie Ranch

Gene Barbieri

504 Howie Rd

Big Timber MT 59011

Phone: 406.932.5044

Email: vgbar@mtintouch.net

Basil dipping oil, hot red pepper dipping oil, all made with pure olive oil. Herbal vinegars.

Montana Milling, Inc

Greg Thayer, CEO

2123 Vaughn Rd

Great Falls MT 59404

Phone: 406.771.9229

Fax: 406.455.1589

Email: info@montanamilling.com

Website: www.montanamilling.com

100% certified organic and conventional flours. Available flours: red wheat, barley, rye, triticale, oat, spelt, soy, millet, buckwheat, corn and durum.

Montola Growers Inc.

Neil Turnbull, Manager

PO Box 478

Culbertson MT 59218

Phone: 406.787.6616

Fax: 406.787.6362

Email: nturnbull@montola.com

Website: montola.com

Montola produces High Oleic Safflower oil, a healthy cooking oil which has positive attributes concerning cholesterol and cardiac issues.

Pasta

Pasta Montana

James Farmer, Corporate Executive

Chef

One Pasta Place

Great Falls MT 59401

Phone: 406.761.1516

Fax: 406.761.1403

Email: james@pastamontana.com

Website: www.pastamontana.com

Made in Montana using Montana grown Durum from the Golden Triangle.

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Seasonings

Alpine Touch, Inc.

Mark Southard, President
PO Box 864
Choteau MT 59422
Phone: 406.466.2063
Fax: 406.466.2076
Email: mrspice@3rivers.net
Website: alpinetouch.com
Montana's special spice for over 40 years.

Country Gold, Inc.

Harlene Fortune, President
4707 Aspen Dr
Missoula MT 59802
Phone: 406.549.2600
Fax: 406.549.2600
Email: harlene411@yahoo.com
Country Gold, Inc. is a complete gourmet seasoning containing no MSG.

Hayloft BBQ Catering

Marcia Conklin, Owner
George Conklin
Box 902
Fort Benton MT 59442-0902
Phone: 406.622.3268
Fax: 406.622.3410
Email: hayloftbbq@mtintouch.net
At Hayloft BBQ Catering, we produce BBQ sauce, hot sauce and five different BBQ "rubs". Our BBQ sauce is unique in that it has a "hint" of orange, complementing ribs and chicken.

La Belle Fleur - Edible Flowers Products

Heidi Foley, President
PO Box 16533
Missoula MT 59808
Phone: 406.721.5604
Fax: 775.719.2637
Email: heidi@edibleflowers.net
Website: www.labellefleur.biz
Edible Flowers line of gourmet salad dressings, vinegars and dried products.

Knight's BBQ

John Knight, Owner/Pitmaster
PO Box 856
Lakeside MT 59922
Phone: 406.881.4443
Fax: 406.844.3875
Email: pitmaster@knightsbbq.com
Website: www.knightsbbq.com
Mojo Foods is Montana's award winning spicy food line. Mojo has become well known, with international awards for quality, flavor and spice. "Get it workin'!", with Mojo rub, Mojo dogs and Mojo mustard. Knight's BBQ is also developing all natural foods for your table, with Montana Huckleberry Mustard coming to stores now.



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Seasonings cont. _____

Montana Bounty Foods

Sharron Butler, President

PO Box 8510

Kalispell MT 59904

Phone: 406.756.1811

Fax: 406.756.2602

Email: sharron@centurytel.net

Website: www.bountyfoods.com

Our Montana made food products are tasty, simple to use and healthy - no preservatives are added. We sell retail or wholesale to restaurants and meat companies. Offered in bulk as well as gift baskets.

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Bonnie Martinell, Owner

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